

CLAIMS

[1] A method of processing green coffee beans, comprising:
a fermentation process of bringing green coffee beans, which are
5 unground seeds from coffee berries, microorganisms, and nutritive
substances that are metabolized by said microorganisms, into contact with
one another to cause fermentation.

[2] A method of processing green coffee beans, comprising:
a fermentation process of bringing green coffee beans, which are
10 unground seeds from coffee berries, microorganisms, and nutritive
substances that are metabolized by said microorganisms, into contact with
one another to cause fermentation,
followed by
a separation process of separating out only said green coffee beans
15 that have passed through the fermentation process.

[3] A method of processing green coffee beans, comprising:
a fermentation process of bringing green coffee beans, which are
unground seeds from coffee berries, and nutritive substances that are
metabolized by microorganisms, into contact with one another, and then
20 bringing those into contact with said microorganisms.

[4] A method of processing green coffee beans, comprising:
a fermentation process of bringing microorganisms and nutritive
substances that are metabolized by said microorganisms into contact with
one another, and then bringing those into contact with green coffee beans,
25 which are unground seeds from coffee berries.

[5] A method of processing green coffee beans, comprising:
a fermentation process of bringing green coffee beans, which are
unground seeds from coffee berries, microorganisms, and nutritive

substances that are metabolized by said microorganisms, into contact with one another to cause fermentation;

wherein said microorganisms are at least one type of microorganism selected from the group consisting of yeast, lactic acid bacteria, and mold.

5 [6] A method of processing green coffee beans, comprising:

a fermentation process by bringing green coffee beans, which are unground seeds from coffee berries, microorganisms, and nutritive substances that are metabolized by said microorganisms, into contact with one another to cause fermentation;

10 wherein said nutritive substances are at least one type of nutritive substance selected from the group consisting of fruit pulp, fruit juice, sugars, grains, and nutrient media.

[7] The method of processing green coffee beans according to claim 6,

wherein said fruit pulp is coffee pulp, and said coffee pulp has been 15 dried.

[8] A method of processing green coffee beans, comprising:

fermentation by bringing coffee berries having coffee pulp and a green coffee bean and microorganisms that metabolize said coffee pulp into contact with one another.

20 [9] The method of processing green coffee beans according to claim 8, wherein said coffee berries have been dried.

[10] The method of processing green coffee beans according to claim 5, wherein said yeast is brewers yeast.

[11] Roasted coffee beans that are obtained by roasting green coffee beans 25 that have been processed by method of processing green coffee beans that comprises a fermentation process of bringing green coffee beans, which are unground seeds from coffee berries, microorganisms, and nutritive substances that are metabolized by said microorganisms, into contact with

one another to cause fermentation.

[12] Coffee beverages that are obtained by grinding up and adding water to the roasted coffee beans of claim 11, then extracting said water through filtration with a filter.